

"ELASTICATED NETTING"

A product such as a joint of meat is encapsulated in a cut length of a continuous sleeve of elasticated netting. A seam has been sewn along the sleeve offset from its centre so that the cut length has a lateral projection which will not become embedded in the product during cooking and can be used in handling the hot product. Preferably the seam is sewn using stitches which will unravel when one end of the yarn is pulled to facilitate stripping the sleeve from the product.